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increased viscous dissipation, pressure and temperatures which may adversely affect the encapsulant and may lead to unwanted product expansion.--

In the illustrative EXAMPLES 1 and 3 please add the extrudate rates per die area as follows:

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On page 32, line 4, after "39°C." please insert --On a calculated basis, the rate of extrudate per die area is 0.468 kg/hr per mm²--

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On page 33, line 2, after "40°C.", please insert --On a calculated basis, the rate of extrudate per die area is 0.468 kg/hr per mm²--

IN THE CLAIMS:

Please add new claims 47-67 as follows:

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--47. An encapsulated product as claimed in claim 21 wherein the formable mixture is extruded through a die having multiple apertures, at a rate of extrudate per die area of less than about 5 kg/h per mm².

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--48. An encapsulated product as claimed in claim 47, wherein the rate of extrudate per die area is less than 3 kg/h per mm².

--49. An encapsulated product as claimed in claim 48, wherein the rate of extrudate per die area is less than about 0.5 kg/h per mm².

--50. An encapsulated product as claimed in claim 47, wherein the diameter of the apertures is from about 0.3 mm to about 5 mm.

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--51. An encapsulated product as claimed in claim 47, wherein the diameter of the apertures is from about 0.5 mm to about 1 mm.

--52. An encapsulated product as claimed in claim 47, wherein the diameter of the apertures is from about 0.3 mm to about 5 mm.

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--53. An encapsulated product as claimed in claim 21, wherein said liquid encapsulant component comprises at least one enzyme.

--54. An encapsulated product as claimed in claim 21, wherein the amount of said at least one plasticizable matrix material is at least about 30 % by weight based upon the weight of said dry pieces.

--55. An encapsulated product as claimed in claim 26 wherein said plasticizable matrix material which is admixed with said liquid encapsulant component is in solid form.

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--56. An encapsulated product as claimed in claim 25, wherein the amount of said at least one plasticizable matrix material is at least about 30 % by weight based upon the weight of said dry pieces.

--57. An encapsulated product as claimed in claim 26, wherein the amount of said at least one plasticizable matrix material is at least about 30 % by weight based upon the weight of said dry pieces.

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--58. An encapsulated product as claimed in claim 27, wherein the amount of said at least one plasticizable matrix material is at least about 30 % by weight based upon the weight of said dry pieces.

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--59. An encapsulated product as claimed in claim 26 wherein said at least one plasticizable matrix material comprises at least one member selected from the group consisting of high gluten content flours, gluten from wheat, durum wheat, and durum semolina.

--60. An encapsulated product as claimed in claim 27 wherein said at least one plasticizable matrix material comprises at least one member selected from the group consisting of high gluten content flours, gluten from wheat, durum wheat, and durum semolina.

--61. An edible product as claimed in claim 46 wherein a liquid encapsulant component which contains an active, sensitive encapsulant dissolved or dispersed in a liquid plasticizer is admixed with said at least one plasticizable matrix material.

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--62. An edible product as claimed in claim 46 wherein said at least one plasticizable matrix material comprises at least one member selected from the group consisting of high gluten content flours, gluten from wheat, durum wheat, and durum semolina.

--63. An edible product as claimed in claim 61 wherein said encapsulant comprises at least one enzyme.

--64. An edible product as claimed in claim 46 wherein the content of said at least one plasticizable matrix material is at least about 30% by weight.

--65. An edible product as claimed in claim 46 wherein said at least one plasticizable matrix material comprises semolina. --

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--66. An encapsulated product obtained by the method of claim 1 which is in substantially non-expanded, particulate form wherein said formable mixture is extruded by a single screw or twin screw extruder.

--67. An encapsulated product obtained by the method of claim 1 which is in substantially non-expanded, particulate form wherein said formable mixture is obtained by admixing said ingredients in an extruder and the formable mixture is extruded from the extruder to obtain said pieces. --

REMARKS

The specification has been amended to recite information previously incorporated in the instant specification by reference. Support for the amendment to the specification can be found on page 33, lines 10-16 of co-pending International Patent Application No. PCT/US97/18984, filed on April 27, 1997, published under International Publication No.